

# Pizza Mix 100% 4mm grated 5x2kg

Date printed

26-6-2023



ERP Code

17200920

## Ingredient list

	Percentage
<b>Cheese substitute</b>	98 %
- water	46.06 %
- palmoil	25.48 %
- starch	18.62 %
- lactic protein	3.92 %
- salt	1.96 %
- cheese (milk)	<1 %
- colour (E160a)	<1 %
- emulsifying salt (E331)	<1 %
- flavouring	<1 %
starch	2 %

## Ingredient declaration

water, palmoil, starch, lactic protein, salt, cheese (MILK), colour (E160a), emulsifying salt (E331), flavouring.

## Nutritional information

	100 g
Energy	1339 kJ
Energy	320 kcal
Proteins	3.9 g
Carbohydrates	17.3 g
- Sugars	0 g
Fat	26.5 g
- Saturated fatty acids	13.2 g
Fibre	0 g
Moisture	49.4 %
Salt	2 g
pH	5.9

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### Allergen information

Gluten	-
Crustaceans	-
Egg	-
Fish	-
Peanuts	-
Soy	-
Milk	+
Nuts	-
Celery	-
Mustard	-
Sesame	-
Sulphur dioxide and sulphites (E220-E228)	-
Lupin	-
Molluscs	-

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## Microbiological data

Enterobacteriaceae	<1000	Kve/g
E.coli	<100	Kve/g
Coag.pos.Staphylococcen	<100	Kve/g
Yeast/Moulds	<100000 / <5000	Kve/g
Listeria monocytogenes	neg.	/25g
Salmonella	neg.	/25g

## Notes

## Product and process

Process	Preparation of cheese, cutting, grating, packaging in a protective atmosphere, labeling, cool storage.
Dimensions	4.0 mm
Weight	5 x 2 kilo
Protective atmosphere	CO2 / N2 (O2 < 3% during production).

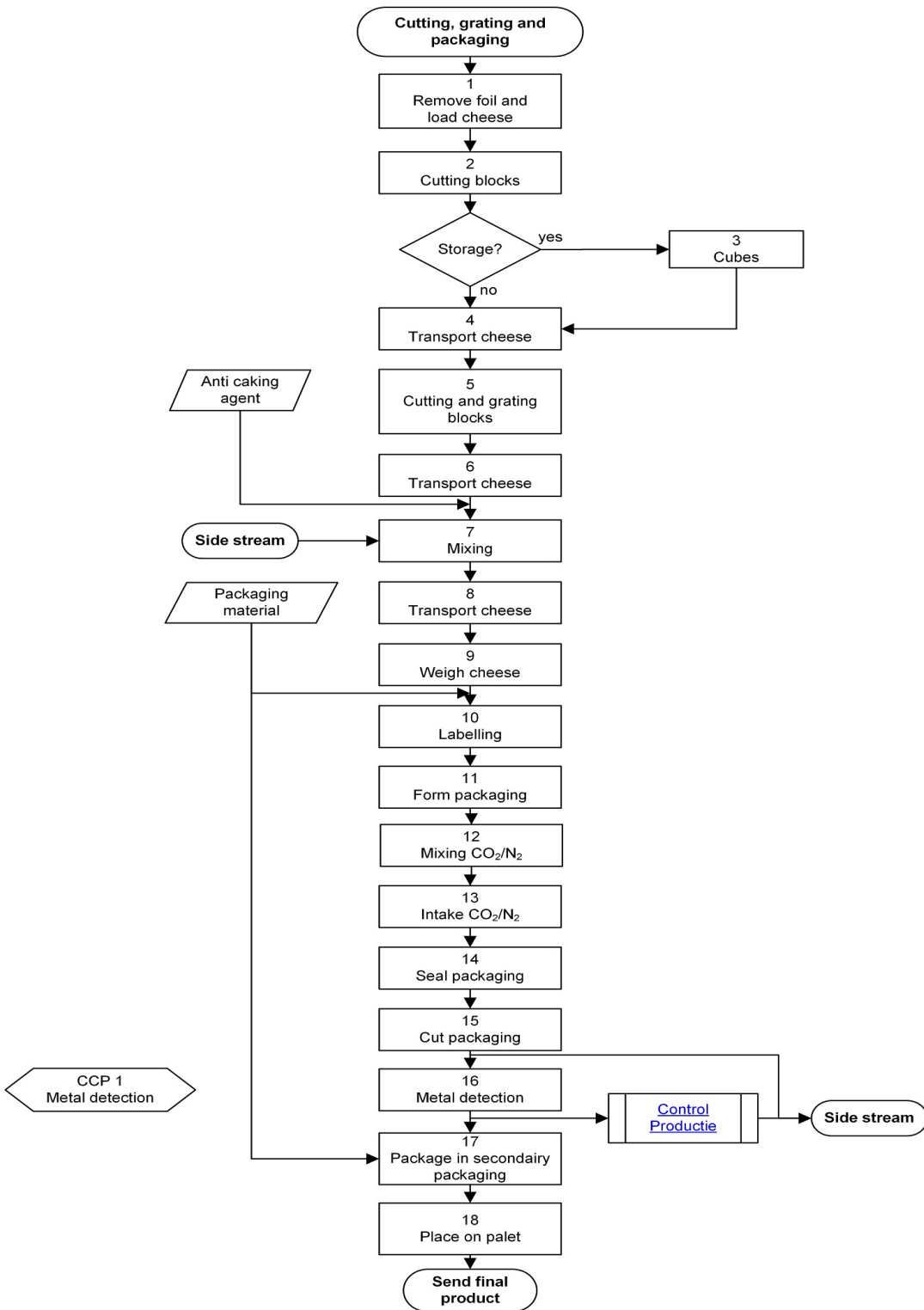
## Additional information

GMO	Product is GMO-free according to EC regulations 1829/2003 and 1830/2003.
Tenability/Storage	10 weeks at max. 7 °C.

## Authorisation

Name	Karel Kruyswijk
Department	Q.A.

## Flowdiagram



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## Statements

### Gluten

Hereby we guaranty that our products are gluten-free conform Commission Regulation (EC) No 828/2014.

### Radiation


No raw materials or products of Vepo Cheese have been exposed to radiation with the intent to preserve them.

### Primary packaging material

Primary packaging material is plastic. We hereby declare that our primary packaging material is in conformity with:

- European Regulation (EC) no. 1935/2004
- European Regulation no. 10/2011 of 14 January 2011 and amendments
- Regulation (EC) no. 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food

Bodegraven, 27.03.2023



Vepo Cheese  
PO Box 10  
2410 AA BODEGRAVEN  
THE NETHERLANDS

Ing. K.Kruyswijk  
QA Specialist  
Vepo Cheese

Vepo Cheese, location Bodegraven

EC approval:



Quality certificates:



Vepo Cheese, location Oudewater

EC approval:



Quality certificates:



Download certificates at [www.vepocheese.com](http://www.vepocheese.com)